

# Baked Snowman Donuts



## Donut batter

2 cup Flour  
3/4 cup Sugar  
1 1/2 tsp Baking Powder  
1/4 tsp Nutmeg  
1/4 tsp Cinnamon

1/2 tsp Salt  
3/4 cup Milk  
1/4 tsp Lemon juice or White Vinegar  
2 beaten Eggs  
2 tbsp melted Butter

## Donut Glaze

2 cup Powdered Sugar  
3 tbsp Milk  
1/4 tsp Peppermint Extract  
10 drops [Wilton White White Icing Color](#)

Decorations: Semi Sweet Chocolate Chips  
(eyes and mouth)  
Orange Gum Drops Nose

## DIRECTIONS

Add lemon juice to milk (buttermilk substitute).

Preheat oven to 425

Spray Donut pan

Combine dry donut ingredients in large bowl.

Add milk, eggs and butter.

Stir just until well mixed.

Fill each [donut ring](#) about to top.

Make sure it tops center hole.

Bake about 8 minutes, until tops rebound when pressed.

Leave donut in pan for about 5 minutes.

Remove from pan and set on cooling rack.

In a small bowl just big enough to dip donuts, combine glaze ingredients and stir until smooth.

Dip top of donut in glaze.

Hold above bowl allowing excess to drip off.

Place donut on wax paper or return to cooling rack.

Once glaze has nearly set, add another tablespoon of powdered sugar to unused glaze to thicken.

Use this as a "glue" to place gumdrop nose and chocolate chip mouth and eyes.



<http://www.couponsaregreat.net/baked-snowman-donuts-recipe/>